



Starters

CRAB PRETZEL

Giant Bavarian pretzel topped with cheddar jack cheese lump crab meat and our Old Bay remoulade.
\$15

AHI TUNA SASHIMI

Thinly sliced seared blackened ahi tuna over a seaweed salad topped with a cusabi aioli and soy sauce reduction.
\$17

ROCKFISH TENDERS

Four beer battered tempura rockfish tenders served with Old Bay® aioli
\$13

ROCKFISH TACOS

Two blackened or grilled tacos with red cabbage slaw, pico de gallo and a citrus aioli
\$14

SPINACH ARTICHOKE DIP

Spinach, artichoke hearts & asiago cheese, served with crostinis
\$11

KOREAN BBQ BRUSSEL SPROUTS

Flash fried Brussel sprouts tossed in a Korean BBQ sauce topped with sesame seeds
\$11

OYSTERS ON THE HALF SHELL

Fresh shucked oysters served with cocktail sauce and champagne mignonette. Ask your server for our current selections.
\$ Market Price

STEAMED SHRIMP

One pound of steamed peel and eat shrimp seasoned with Old Bay and white onion served with cocktail sauce.
\$ Market Price

JERK CHICKEN STRIPS

Fresh chicken tenderloins marinated in a Jamaican jerk sauce served with honey mustard dipping sauce.
\$11

DUARRE BLANC SHRIMP

Gulf shrimp sautéed in a white wine, garlic and butter with blistered cherry tomatoes served with baked crostinis.
\$15

WINGS

Eight jumbo wings tossed in your choice of sauce with Ranch or Blue cheese dressing and celery
\$12

Hot | Lemon Pepper
Mild | Old Bay®

Caribbean Honey | Kansas City BBQ

Soups

MARYLAND CRAB \$7

CORN & CRAB CHOWDER \$7

Pizzas

CRAB AND SHRIMP

Ricotta and mozzarella cheese, chiffonade basil, and blistered cherry tomatoes
\$23

PEPPERONI

House tomato sauce, provolone, mozzarella, and parmesan Romano cheese topped with pepperoni
\$18

BRUSCHETTA

House tomato sauce, mozzarella cheese, blistered cherry tomatoes, red onions, and basil finished with a balsamic reduction
\$17

THE TRIPLE BOGEY

House tomato sauce, provolone, and mozzarella cheese topped with pepperoni, bacon, and fennel sausage
\$20

CAESAR

Grilled chicken breast, Caesar dressing, provolone-parmesan -mozzarella cheese mix, basil ribbons, and garlic crouton crumbles
\$18

Entrées

LOBSTER MAC & CHEESE

Butter poached lobster, gouda, and cheddar jack cheese topped with panko dusting then baked to perfection
\$28

FILET & CRAB BEARNAISE

Grilled 8oz. center cut filet topped with lump crab and a bearnaise sauce served with mashed potatoes and asparagus
\$34

LIME TOMATO GARLIC SALMON

Baked North Atlantic salmon topped with a garlic-lime-sundried tomato sauce served with jasmine rice and crispy brussel sprouts.
\$25

MOJITO CHICKEN

Grilled chicken breast topped with a pepper medley and mojito glaze served with jasmine rice and broccoli
\$18

MARYLAND CRAB CAKES

Broiled Maryland Lump crab cakes served with Old Bay® aioli and choice of two sides
Single \$18 | Double \$29

AHI TUNA OSCAR

Sliced seared tuna topped with lump crab meat, asparagus, and lemon butter over jasmine rice
\$26

SIDES:

Fries | Mac & Cheese | Mashed Potato | Bulle Rock Pub Chips
Broccoli | Spinach | Asparagus | Crispy Brussel Sprouts

Handhelds

All handhelds may also be made on a gluten-free bun, a flour tortilla wrap, bed of spring mix, white, or wheat
All handhelds automatically come with our seasoned pub chips. Substitute fries for \$1.50

STEAK SANDWICH

Sliced filet mignon medallion topped with caramelized onion, provolone cheese, and horseradish aioli on grilled ciabatta
\$16

LOBSTER ROLL

Butter poached lobster on a bed of spring mix in a toasted New England brioche roll served with drawn butter
\$ Market Price

JAMAICAN JERK CHICKEN

Grilled Jamaican jerk marinated chicken breast topped with pepperjack cheese, bacon, grilled red onion, and pineapple chutney served on a ciabatta.
\$15

AHI TUNA POWE

Sesame-ginger marinated diced ahi tuna on a bed of jasmine rice topped with cucumber straws, avocado, and shredded carrot with sriracha aioli
\$15

LEMON PEPPER SALMON WRAP

Grilled or blackened North Atlantic salmon with spinach, dill aioli, and grilled onion wrapped in a flour tortilla
\$15

SHRIMP SALAD WRAP

Gulf Shrimp salad with shredded romaine lettuce and tomato in a flour tortilla.
\$15

CALIFORNIA TURKEY CLUB

Sliced roasted turkey, bacon, avocado spread, shredded romaine, and tomato between Texas toast
\$14

CRAB CAKE SANDWICH

5 oz. broiled crab cake with lettuce, tomato served with Old Bay® aioli on a brioche bun
\$18

BULLE ROCK BURGER

Grilled or blackened 8 oz. burger or turkey burger, with lettuce, tomato, and red onion with choice of provolone, cheddar, Swiss, American, pepper jack, or blue cheese on a brioche bun
\$14

HANDHELD ADD-ONS:

Sautéed Mushrooms +\$0.50 | Jalapeños +\$0.50 | Fried Egg +\$1 | Bacon +\$1 | Avocado +\$1

Salads

STEAKHOUSE

Sliced filet mignon medallion, Monterey Jack cheese, chopped bacon, diced hard-boiled egg, cherry tomatoes, and crispy onion straws over a bed of spinach. Served with dressing of choice
\$17

NUTS & BERRIES SALMON

Baked North Atlantic salmon, sliced strawberries, blueberries, almonds, granola, and feta cheese, over spring mix served with a raspberry vinaigrette
\$17

CHICKEN COBB

Grilled or blackened chicken breast, blue cheese crumbles, chopped bacon, diced hardboiled egg, cherry tomatoes, and red onion over a bed of spring mix served with blue cheese dressing
\$15

SALAD ADD-ONS:

Chicken +\$6
Salmon+\$8
Steak +\$10
Crab Cake +\$11

DRESSINGS:

Blue Cheese
Ranch
Honey Mustard
Italian
Balsamic Vinaigrette
Raspberry Vinaigrette

HOUSE

Spring mix, cherry tomatoes, carrots, red onion, cucumber & croutons
\$10

CAESAR

Romaine lettuce with crumbled parmesan cheese, garlic croutons, and creamy Caesar dressing
\$12

* Substitutions for proteins may have an additional charge



Weekly Special Schedule

HAPPY HOUR

Monday through Thursday
3:30pm - 6:30pm

\$5 Brussels
\$10 wings
\$10 Cheese Pizza

\$1 Off Draft Beer
\$4 House Wine
\$6 Orange Crushes

MONDAY TAKE FIVE

4pm - Close
\$5 off Any Pizza or Entrée
1/2 Price on All Bottles of Wine

TACO TUESDAY

4pm - Close
\$2 Chicken, Beef, or Veggie Tacos (min of 3)
\$5 House Margaritas

WEDNESDAY CRAB CAKE NIGHT

4pm - Close
\$5 Moscow Mules
\$12 Crab Cake Sandwich with Pub Chips
\$14 Single Crab Cake Dinner with Two Sides

THURSDAY BURGER NIGHT

4pm - Close
\$9 Bulle Rock Burger with choice of cheese served with chips
\$2 Off All Drafts

FRIDAY - SATURDAY

Chef Dinner Specials

SUNDAY BRUNCH

12pm - 3pm
Sunday Brunch
All you can drink Bloody Marys or Mimosas for \$15

Seasonal Cocktails

SMOKED OLE FASHION'D

Our twist on a classic made with a Smoked Woodland Reserve Bourbon on the rocks with muddled orange, cherry and a sugar cube
\$10

ACAI & BLACKBERRY SANGRIA

Van Gough Acai Vodka, red wine blend, blackberry simple syrup, lime, and cherry
\$9

POMEGRANATE MARTINI

Van Gough Pomegranate vodka, pomegranate and mango simple syrup, cranberry juice, and a splash of prosecco
\$9

DOUBLE ESPRESSO MARTINI

Van Gough Double Espresso Vodka, Kahlua, and vanilla-espresso simple syrup
\$9

TEE TIME COFFEE

Crown Royal Vanilla, Baileys Irish Cream, fresh brewed coffee, whipped cream
\$9

Smoke any spirit or cocktail for +\$1.50

Mules

MEMBER #1 MULE

Titos Vodka, lime juice, ginger beer, & garnished with a slice of lime
\$8

*Substitute Ketel One or Belvedere +\$2

WHITE CRANBERRY MULE

Titos Vodka, white cranberry juice, lime juice, & ginger beer, granished with frozen cranberries
\$8

*Substitute Ketel One or Belvedere +\$2

BLOOD ORANGE MULE

Titos Vodka, Solerno blood orange liquor, lime juice, & ginger beer, garnished with a dried blood orange slice
\$9

*Substitute Ketel One or Belvedere +\$2

PEACH MULE

Deep Eddy Peach vodka, lime juice, and ginger beer
\$9

Beer

BOTTLED & CANNED

Union Duckpin Pale Ale
Twisted Tea
Guinness
Guinness Blonde
Michelob Ultra
National Bohemian
Heineken

White Claw
Heavy Seas Tropical IPA
Heavy Seas Loose Cannon IPA
Budweiser
Bud Light
Miller Lite
Coors Light

Yuengling
Corona
Corona Light
Blue Moon
Bass
Becks
O'doul's NA

DRAFT

We have 6 rotating draft selections, please ask your server for current selections

Wines

WHITES. BLUSH. BUBBLES

		gl.	btl.
CHARDONNAY			
BERINGER TUNNEL OF ELMS	CALIFORNIA	7	
JOSH CELLARS	CALIFORNIA	9	35
SONOMA CUTRER	CALIFORNIA	14	45
DUCKHORN	CALIFORNIA		55
PINOT GRIGIO			
BERINGER TUNNEL OF ELMS	CALIFORNIA	8	
FRANCIS COPPOLA EMERALD	CALIFORNIA	10	38
SANTA MARGHERITA			46
SAUVIGNON BLANC			
JOSH	CALIFORNIA	9	35
THE CROSSINGS	NEW ZEALAND	10	38
RIESLING			
J. LOHR MIST	CALIFORNIA	8	30
ROSÉ			
JOSH	CALIFORNIA	10	38
WHITE ZINFANDEL			
BOORDY BLUSH	MARYLAND	8	29
MOSCATO			
STEMMARI	ITALY	8	29
PROSECCO			
VOVETI	ITALY	8	29

SOMETHING RED

		gl.	btl.
CABERNET SAVIGNON			
BERINGER TUNNEL OF ELMS	CALIFORNIA	7	
JOSH CELLARS	CALIFORNIA	9	35
LOUIS MARTINI	CALIFORNIA	10	38
DUCKHORN	CALIFORNIA		80
OPUS ONE OVERTURE	CALIFORNIA		150
BLENDS			
DARK HORSE	CALIFORNIA	8	30
THE FEDERALIST	CALIFORNIA		45
NUMANTHIA	SPAIN		70
MALBEC			
DON MIGUEL GASCON	ARGENTINA	9	35
SYRAH			
STAGS LEAP	CALIFORNIA		58
ZINFANDEL			
DECOY	CALIFORNIA		49
MERLOT			
FRANCIS COPPOLA DIRECTOR'S CUT	CALIFORNIA		45
PINOT NOIR			
GREG NORMAN	CALIFORNIA	9	34
FRANCIS COPPOLA DIRECTOR'S CUT	CALIFORNIA		45
THE CALLING	CALIFORNIA		60

